

FAST FOOD

Alan Seymour

Jenny Dooley

Amount Per Serving	
Calories 310	Calories from Fat 100
Total Fat 15g	% Daily Value*
Saturated Fat 2.6g	21%
Trans Fat 1g	17%
Cholesterol 118mg	39%
Sodium 560mg	28%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Sugars 1g	



CAREER
PATHS

FAST FOOD

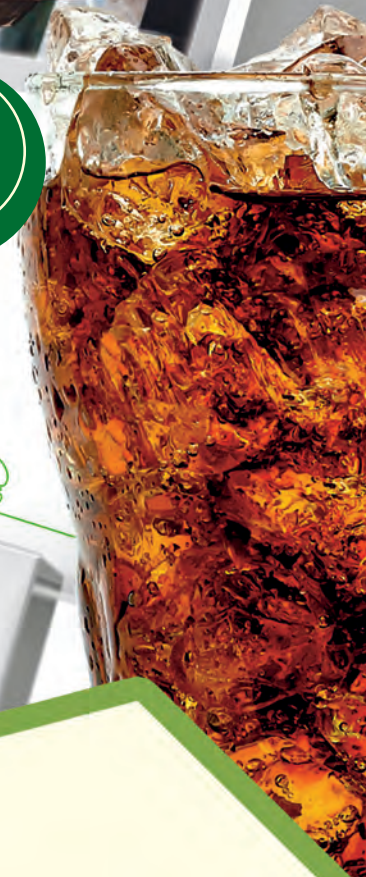
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Book
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Express Publishing

Scope and Sequence

Unit	Topic	Reading context	Vocabulary	Function
1	Parts of a Restaurant	Handbook excerpt	break room, counter, dining room, entrance, kitchen, lobby, office, restaurant, restroom, service entrance	Expressing necessity
2	The Staff	Webpage	busser, cashier, chef, cook, dishwasher, fry cook, janitor, manager, owner, server	Talking about experience
3	The Kitchen	Memo	appliance, cook, countertop, dishwasher, freezer, oven, pantry, refrigerator, sink, stove	Making an apology
4	Equipment	Advertisement	blender, deep fryer, food processor, heat lamp, ice maker, microwave, mixer, pressure cooker, scales, toaster	Making a recommendation
5	Utensils	Email	colander, cutting board, fork, knife, measuring cup, measuring spoon, scoop, spatula, spoon, tongs, utensil, whisk	Asking about progress
6	Tabletop Items	Handbook excerpt	bottle, condiment, cutlery, dispenser, napkin, pepper, salt, sauce, shaker, single-serving packet, straw, sweetener, tray	Making a polite request
7	Measurements	Poster	Celsius, cup, customary unit, Fahrenheit, gallon, gram, imperial unit, kilogram, liter, metric system, milliliter, ounce, pound, quart, tablespoon, teaspoon	Correcting oneself
8	Food Preparation	Handout	blend, chop, combine, dice, drain, grate, mince, sift, stir, toss	Giving advice
9	Kitchen Safety	Memo	burn, disposal, dull, fire hazard, first aid, grease, sharp, slippery, spill, store, strain	Asking about knowledge
10	Food Safety	Report	bacteria, contaminate, expiration date, food poisoning, label, pest, room temperature, sanitize, spoiled, thermometer	Introducing a hypothetical situation
11	Types of Meals	Restaurant review	appetizer, basket, beverage, breakfast, brunch, dessert, dinner, dish, lunch, side, snack	Asking for an opinion
12	Types of Service	Brochure	carry-out, counter service, curb service, delivery, drive-thru, eatery, fast food, food truck, patio, QSR (Quick Service Restaurant), street food, table service, to go	Offering an alternative
13	Types of Businesses	Advice column	agreement, chain, consistent, family-owned, franchise, independent, management fee, ownership, percentage, standardized	Expressing an opinion
14	Common Fast Foods 1	Leaflet	cheeseburger, finger food, fish and chips, French fries, fried chicken, grilled cheese, hamburger, nuggets, onion ring, on the go	Making a suggestion
15	Common Fast Foods 2	Article	donut, gyro, hot dog, ice cream, kebab, noodles, pizza, salad, sandwich, taco, wrap	Expressing a preference

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Express Publishing

Scope and Sequence

Unit	Topic	Reading context	Vocabulary	Function
1	The Menu	Webpage	à la carte, combo meal, fixed menu, kids' meal, limited time, meal period, menu, promotion, seasonal, substitution, to order, to stock	Expressing disappointment
2	Meat and Seafood	Leaflet	beef, chicken, crab, fish, patty, seafood, shrimp, turkey, wing	Making a suggestion
3	Dairy	Email	butter, cheese, cream, cream cheese, cream sauce, dairy, egg, processed cheese, skim milk, sour cream, whole milk, yogurt	Expressing concern
4	Fruits and Vegetables	Magazine article	apple, banana, berry, canned, citrus, fresh, fruit, juice, lettuce, onion, pickle, potato, salad, tomato, vegetable	Expressing confusion
5	Baked Goods	Magazine article	bread, bun, buttermilk biscuit, crust, flatbread, muffin, pasta, pastry, pita, toast, tortilla, white bread, whole wheat bread	Making an assumption
6	Desserts	Newspaper advertisement	chocolate, cone, cookie, cup, dipped, parfait, shake, soft serve, sundae, syrup, topping, vanilla, whipped cream	Showing willingness
7	Beverages	Email	beer, BIB (bag-in-box), bottled, carbonated, coffee, cola, diet, drink, espresso, hot chocolate, ice tea, lemonade, refill, soda fountain, soft drink	Expressing surprise
8	Sides	Advice column	baked potato, beans, breadstick, chili, chips, coleslaw, mashed potatoes, mixed vegetables, potato salad, rice, roll, side salad	Showing understanding
9	Sauces and Condiments	Webpage	barbecue sauce, cocktail sauce, dip, hot sauce, house-made, hummus, ketchup, marinara, mayonnaise, mustard, ranch, relish, salsa, soy sauce, tartar sauce, vinegar	Reacting to bad news
10	Grilling and Roasting	Leaflet	barbecue, broil, charbroiled, charcoal, flame broiled, flattop, grill, roast, rotisserie, salamander, tender, two-sided grilling	Speculating
11	Frying	Memo	batter, breaded, crispy, deep fry, fry, oil, pan fry, sear, shallow, splatter guard, submerge, wok	Troubleshooting a problem
12	Baking	Handbook excerpt	bake, baking soda, dough, flour, high-altitude, knead, leavening agent, loaf, par-baked, rise, stale, yeast	Giving an explanation
13	Nutrition	Restaurant review	calorie, carbohydrate, cholesterol, fat, -free, high-, ingredient, low-, nutrient, nutrition, portion, protein, sodium, sugar, vitamin	Asking for clarification
14	Dietary Restrictions	Email	allergy, diet, gluten-free, lactose-intolerant, low-carb, low-sodium, organic, soy, tofu, vegan, vegetarian, veggie burger	Asking for a recommendation
15	Health Hazards	Letter to the Editor	cognitive, crave, diabetes, energy, exercise, fatigue, healthy, heart disease, high-fructose corn syrup, hypertension, imbalance, junk food, obesity	Describing necessity

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Book
3



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Scope and Sequence

Unit	Topic	Reading context	Vocabulary	Function
1	Opening and Closing Operations	Memo	assignment, clean, clear, close, degrease, dispose of, fire up, food prep, lock up, open, punch in, punch out, sweep	Giving a reminder
2	Taking Orders	Assessment	customer, order, phone order, POS (point of sale), receipt, register, repeat, sales tax, special instructions, suggest, take an order, total, touch screen	Making a realization
3	Taking Payments	Handbook excerpt	balance, cardholder, cash, change, contactless payment, coupon, credit card, debit card, gift card, gratuity, leave a tip, payment, PIN (Personal Identification Number), signature, tip jar, transaction	Clarifying information
4	Customer Service 1	Email	convenience, courteous, customer service, exceed one's expectations, friendly, promptly, repeat business, satisfaction, smile, thank, the customer is always right, word of mouth	Expressing sympathy
5	Customer Service 2	Letter	apologize, bland, burnt, cold, complaint, delay, dirty, misunderstanding, overcooked, refund, salty, take seriously, undercooked	Making an apology
6	Restaurant Maintenance	Memo	bus, dishwashing, down time, empty, idle, maintain, off-peak, refill, restock, schedule, take out the trash, wipe down	Making an assumption
7	Staff Management	Magazine article	adequate, communicate, dress code, feedback, motivate, punctual, regulation, shift, team leader, training manual, working conditions, workplace	Asking for an example
8	Inventory Management	Email	excess, inventory, overportioning, perishable, quantity discount, raw inventory, recordkeeping, shelf life, spoilage, storage, supplier, theft	Expressing admiration
9	Health Inspections	Report	bleach, designated, disposable gloves, fine, hair net, health inspection, hygiene, shut down, signage, three-compartment sink, unsanitary, violation, wash hands	Initiating a discussion
10	Recipes and Pricing	Textbook excerpt	actual food cost, budget, chaining recipe, expected food cost, ingredient file, menu item file, portioning, pricing, recipe file, standard portion cost, standard recipe, total meal cost	Making an admission
11	Bookkeeping	Report excerpt	accounts payable, accounts receivable, asset, fixed asset, gross earnings, insurance premium, intangible asset, line of credit, net earnings, overhead, profit, revenue	Conceding a point
12	Marketing and Advertising	Advice column	advertise, branding, commercial, competitor, demand, discount, gimmick, kid-friendly, loyalty program, market, market research, name recognition, online, print ad, toy	Making a suggestion
13	Technology	Webpage	app, downloadable menu, GPS, nutritional content, online ordering, order history, order tracking, pre-pay, secure, sign in, store locator, user-friendly, website	Expressing a lack of necessity
14	Training	Job posting	associate's degree, bachelor's degree, certificate, in training, licensed, management, on-the-job training, orientation, performance evaluation, probationary period, qualification, shadow, skilled	Expressing concern
15	Careers	Email	assistant manager, corporate, culinary arts, employee, full-time, hospitality, part-time, promote from within, promotion, regional manager, restaurant management, store manager, wage	Talking about experience

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1

Parts of a Restaurant

Get ready!

1 Before you read the passage, talk about these questions.

- 1 What parts of a restaurant do customers use?
- 2 What parts of a restaurant are only for employees?



restaurant



kitchen



service entrance



restroom

Sammy's Restaurant

Employee Handbook

Opening Procedures

The **restaurant** opens at 10:00 a.m. each day. The front **entrance** is locked before that time. Therefore, employees must enter through the **service entrance**.

Personal belongings are not allowed in the **kitchen**. These include bags, jackets, and other personal items. Please leave them in the **break room**. You may want to store valuable items in the **office** instead. If so, talk to your manager.

Before opening, complete the following checklist.

- The **dining room** is tidy. The tables and **counters** are clear of dishes.
- Today's newspapers are in the **lobby**.
- The **restrooms** are clean. The soap and towel dispensers are full.



break room



dining room

Vocabulary

3 Match the words or phrases (1-6) with the definitions (A-F).

- | | |
|---------------|------------------|
| 1 __ lobby | 4 __ restroom |
| 2 __ counter | 5 __ break room |
| 3 __ entrance | 6 __ dining room |

- A** a room with a toilet and a sink
- B** the main room in a restaurant where customers have their meals
- C** a surface between employees and customers, often where customers order food
- D** a room where employees go while they are not working
- E** a small room or hall that people pass through
- F** a door or opening where people go into a place

Reading

2 Read the handbook excerpt. Then, mark the following statements as true (T) or false (F).

- 1 __ Before ten o'clock, employees must use the front entrance.
- 2 __ Employees may store personal items in the office.
- 3 __ The handbook instructs employees to clean the lobby in the morning.

4 Read the sentences and choose the correct words or phrases.

- 1 Customers are not allowed in the **kitchen / dining room**.
- 2 The manager's desk is in the **lobby / office**.
- 3 The **service entrance / break room** is where vendors make deliveries.
- 4 The regional manager operates six **restaurants / restrooms** around the city.

5 Listen and read the handbook excerpt again. What must employees do in the lobby?

Listening

6 Listen to a conversation between an employee and a manager. Choose the correct answers.

- 1 Where does the man need to complete a task?
A the kitchen **C** the dining room
B the restroom **D** the lobby
- 2 What task did the man already complete?
A unlocking the entrance
B cleaning the break room
C checking the soap dispensers
D placing the newspapers

7 Listen again and complete the conversation.

Employee: It's almost ten o'clock. Are we ready to open yet?

Manager: Not quite. We need to put today's newspapers in the **1** _____.

Employee: Where do I **2** _____?

Manager: The delivery person leaves them at the **3** _____.

Employee: Okay, **4** _____ right away.

Manager: Thanks. And **5** _____ . Please check the soap dispensers in the restrooms.

Employee: Actually, I **6** _____ already. They're full.

Manager: Great! Then just take care of the newspapers.

Speaking

8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

We need to ...
I'll do that ...
Make sure you ...

Student A: You are a manager. Talk to Student B about:

- tasks to complete before opening
- where to place some items
- which room to check and for what reason

Student B: You are an employee. Talk to Student A about tasks to complete before opening.

Writing

9 Use the conversation from Task 8 to complete the memo.

memo

Attention: Opening Staff

I want to remind everyone about the proper opening procedures. Before we open, please remember to _____

Also, some people are forgetting to _____

It is important to do this because _____

It violates health codes.

Let me know if you are unsure about any of the policies.

Jim

Glossary

- agreement** [N-COUNT-U13] An **agreement** is a contract between two people or groups that legally agree and arrange to follow a set of rules.
- appetizer** [N-COUNT-U11] An **appetizer** is a dish served before the main course.
- appliance** [N-COUNT-U3] An **appliance** is a device in a kitchen that performs a particular function.
- bacteria** [N-COUNT-U10] **Bacteria** are microorganisms (living things) that cause illness.
- basket** [N-COUNT-U11] A **basket** is a type of meal that comes in a lightweight, informal container like a box or basket, and includes a larger than normal portion of food.
- beverage** [N-COUNT-U11] A **beverage** is a liquid other than water that people drink.
- blend** [V-T-U8] To **blend** food is to thoroughly mix with an appliance two or more ingredients together so that they are no longer in individual pieces.
- blender** [N-COUNT-U4] A **blender** is an appliance that operates with rapidly rotating blades to mix food thoroughly.
- bottle** [N-COUNT-U6] A **bottle** is a container made of glass or plastic with a narrow opening at the top.
- break room** [N-COUNT-U1] A **break room** is a room where employees of a business can go to relax and eat when they are not working.
- breakfast** [N-COUNT-U11] **Breakfast** is a meal eaten at the beginning of the day.
- brunch** [N-COUNT-U11] **Brunch** is a meal eaten in the late morning, either between breakfast and lunch or combining the two into one meal.
- burn** [V-T-U9] To **burn** something is to damage or injure it with heat or fire.
- busser** [N-COUNT-U2] A **busser** is a person who clears dishes and cleans tables in a restaurant and may also perform other duties.
- carry-out** [N-UNCOUNT-U12] **Carry-out** is a type of restaurant service in which the customer buys cooked food at the restaurant but takes it home or to another location.
- cashier** [N-COUNT-U2] A **cashier** is a person who takes orders and payments from customers, often over a counter.
- Celsius** [N-UNCOUNT-U7] When a temperature measurement is in **Celsius**, it is estimated in a scale in which water boils at 100 degrees and freezes at 0 degrees.
- chain** [N-COUNT-U13] A **chain** is a business that has multiple stores or branches, all of which are owned by a single person or corporation.
- cheeseburger** [N-COUNT-U14] A **cheeseburger** is a hamburger that includes cheese in addition to the other ingredients.
- chef** [N-COUNT-U2] A **chef** is a person who cooks professionally and may also manage a kitchen.
- chop** [V-T-U8] To **chop** something is to cut it into medium or small irregular pieces.
- colander** [N-COUNT-U5] A **colander** is a metallic or plastic bowl with holes that is used for draining or washing food.
- combine** [V-T-U8] To **combine** two things is to mix them together so that they become one.
- condiment** [N-COUNT-U6] A **condiment** is an ingredient such as salt, pepper, mustard etc. that is added to prepared food in order to improve its flavor.
- consistent** [ADJ-U13] If something is **consistent**, it is always the same over time.
- contaminate** [V-T-U10] To **contaminate** something is to make it dirty or harmful to use or consume.
- cook** [N-COUNT-U2] A **cook** is a person who prepares food; it generally refers to someone who is less experienced or has fewer responsibilities than a chef.
- cook** [V-T-U3] To **cook** food is to prepare it by mixing and heating ingredients.
- counter** [N-COUNT-U1] A **counter** is a surface between the employee area and the dining room, and is where customers order and receive their food in some restaurants.
- counter service** [N-UNCOUNT-U12] **Counter service** is a type of restaurant service in which guests order and pay for their food at a counter or bar, and generally receive their food there as well.
- countertop** [N-COUNT-U3] A **countertop** is a surface in a kitchen for food preparation and other purposes.
- cup** [N-COUNT-U7] A **cup** is a customary unit for measuring volume that equals sixteen tablespoons or eight fluid ounces in some countries.

curb service [N-UNCOUNT-U12] **Curb service** is a type of restaurant service in which a customer sits in his or her vehicle outside the restaurant and a server delivers the food to the vehicle.

customary unit [N-COUNT-U7] A **customary unit** is any unit of measurement that is used in the US, including the teaspoon, the tablespoon, the cup, the pint, the quart, the ounce and the gallon for volume and other units such as the inch, the mile, the pound or the Fahrenheit scale.

cutlery [N-UNCOUNT-U6] **Cutlery** can be different utensils used for cutting, serving and eating food.

cutting board [N-COUNT-U5] A **cutting board** is a wide, flat piece of wood or plastic that is used to chop meat and vegetables on in order to protect a countertop from knives.

deep fryer [N-COUNT-U4] A **deep fryer** is an appliance that fries food by immersing it in oil.

delivery [N-UNCOUNT-U12] **Delivery** is a type of restaurant service in which an employee of the restaurant takes the food to the customer's home, business, or other location, so that the customer does not need to visit the restaurant.

dessert [N-COUNT-U11] **Dessert** is a sweet dish served after the main meal (entrée).

dice [V-T-U8] To **dice** something is to cut something into regular cubes.

dining room [N-COUNT-U1] A **dining room** is the main room in a restaurant where customers are seated and have their meals.

dinner [N-COUNT-U13] **Dinner** is a large meal eaten towards the end of the day.

dish [N-COUNT-U11] A **dish** is a serving of prepared food.

dishwasher [N-COUNT-U2] A **dishwasher** is a person who washes the dishes and other equipment in the kitchen, and may also perform other duties.

dishwasher [N-COUNT-U3] A **dishwasher** is a kitchen appliance that cleans dishes with powerful streams of hot water.

dispenser [N-COUNT-U6] A **dispenser** is a device that releases a small quantity of something at a time, i.e. drinks, napkins, soap, etc.

disposal [N-UNCOUNT-U9] **Disposal** is the act of removing or storing waste.

donut [N-COUNT-U15] A **donut** is a small, fried cake that is made with flour and sugar and that often has a round shape with a hole in the center.

drain [V-T-U8] To **drain** food is to remove liquid from it by letting it flow away through a strainer or similar tool.

drive-thru [N-COUNT-U12] A **drive-thru** is a type of restaurant service in which customers remain in their vehicles, while they order, pay and are served their packaged food while driving through the restaurant's facilities.

dull [ADJ-U9] If a knife is **dull**, its blade does not have a sharp edge and cannot cut properly.

eatery [N-COUNT-U12] An **eatery** is any type of restaurant.

entrance [N-COUNT-U1] An **entrance** is a door or opening where people can enter a place.

expiration date [N-COUNT-U10] An **expiration date** is a date printed on a product that indicates when it will no longer be fresh or safe to consume.

Fahrenheit [N-UNCOUNT-U7] When a temperature measurement is in **Fahrenheit**, it is estimated in a scale in which water boils at 212 degrees and freezes at 32 degrees.

family-owned [ADJ-U13] If a business is **family-owned**, it is owned and operated by an individual and his or her family.

fast food [N-UNCOUNT-U12] **Fast food** is food that is prepared very quickly, and is generally available in informal restaurants at a low price.

finger food [N-COUNT-U14] A **finger food** is a food that someone can eat using their fingers, rather than utensils.

fire hazard [N-COUNT-U9] A **fire hazard** is a substance or condition that increases the likelihood of fire.

first aid [N-UNCOUNT-U9] **First aid** is basic medical treatment that is applied immediately after an accident or injury.

fish and chips [N-PLURAL-U14] **Fish and chips** are deep fried, batter-coated fish fillets served along a side of French fries.

food processor [N-COUNT-U4] A **food processor** is an appliance that shreds, slices, grates or blends food within a container using interchangeable blades.

Glossary

food truck [N-COUNT-U12] A **food truck** is a large vehicle with basic cooking facilities designed to park and sell food from a window in the side of the truck.

food poisoning [N-UNCOUNT-U10] **Food poisoning** is a sickness that is caused by consuming spoiled food.

fork [N-COUNT-U5] A **fork** is a utensil with two or more sharp points that is used to hold food while slicing, serving, or eating it.

franchise [N-COUNT-U13] A **franchise** is the agreement between a business and an individual allowing them to sell the business' goods or services in a different location. This agreement comes with guidelines and strict rules of operation.

freezer [N-COUNT-U3] A **freezer** is a kitchen appliance that is used to keep foods frozen, or colder than a refrigerator.

French fries [N-PLURAL-U14] **French fries**, also called fries or chips, are deep-fried strips of potato and are a common fast food side.

fried chicken [N-UNCOUNT-U14] **Fried chicken** is batter coated and deep fried pieces of chicken.

fry cook [N-COUNT-U2] A **fry cook** is a cook who handles frying, both on the stovetop and in the deep fryer.

gallon [N-COUNT-U7] A **gallon** is an imperial unit of volume equal to four quarts or about 3.78 liters.

gram [N-COUNT-U7] A **gram** is a metric unit of weight equal to 1/1,000 of a kilogram or about 0.035 ounces.

grate [V-T-U8] To **grate** food such as carrots or cheese is to cut it finely into flat and very thin pieces by rubbing it against a rough surface.

grease [N-UNCOUNT-U9] **Grease** is an oily substance used in cooking or produced in cooking.

grilled cheese [N-COUNT-U14] A **grilled cheese** is a sandwich that is made of melted cheese between two pieces of toasted bread.

gyro [N-COUNT-U15] A **gyro** is a food that is made with pieces of roasted meat, lamb or chicken wrapped in a pita, often with other ingredients and different sauces.

hamburger [N-COUNT-U14] A **hamburger** is a flat, round sandwich that is made of a beef patty or other grilled meat between two pieces of a bun, and may include vegetables, condiments, and other ingredients.

heat lamp [N-COUNT-U4] A **heat lamp** is a device that keeps food warm after it is cooked until it is ready to be served.

hot dog [N-COUNT-U15] A **hot dog** is a dish that is made with a long piece of processed meat and is generally served on a bun with condiments.

ice cream [N-UNCOUNT-U15] **Ice cream** is a frozen, sweet food eaten as a dessert that is made with milk, yogurt and different flavors such as vanilla, chocolate, strawberry etc.

ice maker [N-COUNT-U4] An **ice maker** is an appliance that freezes water into ice cubes or pellets.

imperial unit [N-COUNT-U7] The **imperial units** (imperial system) are a set of measurement units that include, among others, the mile, the acre, the ounce, the gallon, the pound and the quart.

independent [ADJ-U13] If a business is **independent**, it is owned by an individual, rather than by a large corporation with multiple branches.

janitor [N-COUNT-U2] A **janitor** is a person who performs general cleaning and maintenance duties.

kebab [N-COUNT-U15] A **kebab** is a food that is made by roasting a piece of meat on a stick over an open flame.

kilogram [N-COUNT-U7] A **kilogram** is a metric unit of weight equal to 1,000 grams or about 2.20 pounds.

kitchen [N-COUNT-U1] A **kitchen** is a place where people prepare and cook food.

knife [N-COUNT-U5] A **knife** is a utensil with a sharp edge that is used for cutting food.

label [N-COUNT-U10] A **label** is a piece of printed information that is attached to something.

liter [N-COUNT-U7] A **liter** is a metric unit of volume equal to 1,000 milliliters or about 1.06 quarts.

lobby [N-COUNT-U1] A **lobby** is a small room or hall that people pass through to get to a larger main room.

lunch [N-COUNT-U11] **Lunch** is a meal eaten in the middle of the day.

management fee [N-COUNT-U13] A **management fee** is an amount of money that a franchise owner must pay to the corporation that controls the franchise.

manager [N-COUNT-U2] A **manager** is a person who runs a business or supervises some part of the business.

measuring cup [N-COUNT-U5] A **measuring cup** is a container in the form of a jug or cup with marks to properly measure liquid ingredients when cooking.

measuring spoon [N-COUNT-U5] A **measuring spoon** is a round spoon with standard marked quantities that is used to measure ingredients for cooking.

metric system [N-UNCOUNT-U7] The **metric system** is an international system of measurement that is based on the gram, the liter and the meter as well as the Celsius scale.

microwave [N-COUNT-U4] A **microwave** is an oven that cooks food using electromagnetic waves.

milliliter [N-COUNT-U7] A **milliliter** is a metric unit of volume equal to 1/1,000 of a liter.

mince [V-T-U8] To **mince** something is to cut it into very small irregular pieces, usually with a machine.

mixer [N-COUNT-U4] A **mixer** is a handheld appliance with rotating blades that combines ingredients together.

napkin [N-COUNT-U6] A **napkin** is a piece of material made of paper or cloth that is used to wipe the mouth and hands during a meal.

noodles [N-PLURAL-U15] **Noodles** are thin, long strings of pasta eaten as a soup or with a sauce.

nugget [N-COUNT-U14] A **nugget** is a small piece of any food, typically meat, that is covered in batter and is deep fried.

office [N-COUNT-U1] An **office** is a room where someone conducts business.

on the go [PHRASE-U14] If something is done **on the go**, it is done while someone is moving from one place to another, such as while driving, or walking.

onion ring [N-COUNT-U14] **Onion rings** are ring shaped strips of onion that are covered in batter and are deep fried.

ounce [N-COUNT-U7] An **ounce** is an imperial unit of weight equal to 1/16 of a pound or about 28.35 grams.

oven [N-COUNT-U3] An **oven** is a kitchen appliance that heats food in an enclosed space.

owner [N-COUNT-U2] An **owner** is someone who legally possesses something and has complete control over it.

ownership [N-UNCOUNT-U13] **Ownership** is the state of legally possessing something.

pantry [N-COUNT-U3] A **pantry** is a place where food is stored in a kitchen.

patio [N-COUNT-U12] A **patio** is an outdoor area behind a house or restaurant with tables and chairs.

pepper [N-UNCOUNT-U6] **Pepper** is a spicy powder made from a dried plant that is used to improve the flavor of food.

percentage [N-COUNT-U13] A **percentage** is a particular portion of a whole amount, such as sales or profit.

pest [N-COUNT-U10] A **pest** is a creature that is not wanted in a particular environment, such as an insect or rodent in a kitchen.

pizza [N-COUNT-U15] A **pizza** is a dish made of a flattened and thin piece of dough and having a mixture of toppings such as cheese and tomato.

pound [N-COUNT-U7] A **pound** is an imperial unit of weight equal to sixteen ounces or about 0.45 kilograms.

pressure cooker [N-COUNT-U4] A **pressure cooker** is an airtight pot which can cook food fast by using steam pressure.

QSR (Quick Service Restaurant) [ABBREV-U12] A **QSR (Quick Service Restaurant)**, also called a fast food restaurant, is an informal restaurant that serves food very quickly and provides minimal or no table service.

quart [N-COUNT-U7] A **quart** is an imperial unit of volume equal to one quarter ($\frac{1}{4}$) gallons or about 0.95 liters.

refrigerator [N-COUNT-U3] A **refrigerator** is a kitchen appliance that preserves food by storing it at a low temperature above freezing.

restaurant [N-COUNT-U1] A **restaurant** is a type of business that prepares, sells and serves food for immediate consumption.

restroom [N-COUNT-U1] A **restroom** is a room with a toilet and a sink.

room temperature [N-UNCOUNT-U10] **Room temperature** is the typical temperature indoors which is around 20°C.

salad [N-COUNT-U15] A **salad** is a dish with a mixture of greens (e.g. lettuce) and other raw or grilled vegetables, usually topped with a dressing.

Glossary

- salt** [N-UNCOUNT-U6] **Salt** is a white substance in the form of powder or crystals that is used to enhance the flavor of food or to preserve it.
- sandwich** [N-COUNT-U15] A **sandwich** is two or more slices of bread with a wide variety of fillings in between.
- sanitize** [V-T-U10] To **sanitize** something is to remove dirt, bacteria, and other unwanted substances from it.
- sauce** [N-COUNT-U6] A **sauce** is a thick liquid that is used to enhance the flavor and texture of food.
- scales** [PLURAL-U4] **Scales** are a device that measure the weight of something.
- scoop** [N-COUNT-U5] A **scoop** is a utensil similar to the spoon but with a deep bowl and often with marks that is used to measure or transfer amounts of food.
- server** [N-COUNT-U2] A **server** is a person who takes food to customers' tables in a restaurant.
- service entrance** [N-COUNT-U1] A **service entrance** is an entrance to a business where employees and deliveries enter the building, but is not an entrance for customers of the business.
- shaker** [N-COUNT-U6] A **shaker** is a container for storing dry substances, such as salt or pepper, with small holes in the top for releasing the contents.
- sharp** [ADJ-U9] If a knife is **sharp**, it has a thin, smooth edge that cuts easily.
- side** [N-COUNT-U11] A **side** is a small dish that is served along with a main meal.
- sift** [V-T-U8] To **sift** a powdery substance, such as flour, is to remove chunks from it by running it through a material with many small holes.
- single-serving packet** [N-COUNT-U6] A **single-serving packet** is a very small package of something, such as a condiment or sweetener that is designed to be used for just one meal.
- sink** [N-COUNT-U3] A **sink** is a large bowl set into a countertop with a faucet for running water into it and a drain for removing water from it.
- slippery** [ADJ-U9] If a surface is **slippery**, it is very smooth or wet and might cause someone to fall.
- snack** [N-COUNT-U11] A **snack** is an amount of food that is smaller than a meal and is often eaten between meals.
- spatula** [N-COUNT-U5] A **spatula** is a utensil with a flat, wide head used for spreading semi-liquid substances.
- spill** [N-COUNT-U9] A **spill** is an amount of liquid that is poured unintentionally on a surface.
- spoiled** [ADJ-U10] If food is **spoiled**, it is no longer fresh, it may have an unpleasant taste or smell and is unfit for eating.
- spoon** [N-COUNT-U5] A **spoon** is a utensil with a curved head for scooping or stirring.
- standardized** [ADJ-U13] If something is **standardized**, it follows a particular set of rules or guidelines that is consistent with other similar things.
- stir** [V-T-U8] To **stir** food is to mix it by using a utensil and moving it round and round.
- store** [V-T-U9] To **store** something is to keep it in a particular place until it is used.
- stove** [N-COUNT-U3] A **stove** is a kitchen appliance that heats food on an open surface.
- strain** [V-T-U9] To **strain** a part of the body is to injure it by applying too much pressure to it, or by bending it in an unsafe way.
- straw** [N-COUNT-U6] A **straw** is a small plastic tube that someone uses to drink a beverage.
- street food** [N-UNCOUNT-U12] **Street food** is food that is sold by a vendor from a truck, tent, or stall in the street for direct consumption.
- sweetener** [N-COUNT-U6] A **sweetener** is a substance, such as sugar that is used to make something taste sweeter than it naturally tastes.
- table service** [N-UNCOUNT-U12] **Table service** is a type of restaurant service in which servers bring food and beverages to guests seated at tables.
- tablespoon** [N-COUNT-U7] A **tablespoon** is a customary unit for measuring volume that equals $\frac{1}{6}$ of a cup or about 14.79 milliliters in some countries.
- taco** [N-COUNT-U15] A **taco** is a dish that is usually made with meat, beans, cheese, and other ingredients loosely wrapped in a soft or crispy tortilla.

teaspoon [N-COUNT-U7] A **teaspoon** is a customary unit for measuring volume that equals $\frac{1}{3}$ of a tablespoon, or about 4.93 milliliters in some countries.

thermometer [N-COUNT-U10] A **thermometer** is a device that measures how hot or cold something is.

to go [PHRASE-U12] If someone orders food **to go**, the person wants to take it away, rather than consume it in the restaurant.

toaster [N-COUNT-U4] A **toaster** is an electric appliance that heats sliced bread turning it into toast.

tongs [N-PLURAL-U5] **Tongs** (or a pair of tongs) are a utensil consisting of two arms joined at one end; they're used to pick up something from both sides.

toss [V-T-U8] To **toss** food is to either mix food with a liquid such as a dressing or sauce until food is covered or to lightly mix ingredients together.

tray [N-COUNT-U6] A **tray** is a flat piece of wood, plastic, metal or other material that is used to carry something, such as food.

utensil [N-COUNT-U5] A **utensil** is a tool, such as a whisk or a container, such as a bowl or a pan that is used to perform a cooking task in the kitchen.

whisk [N-COUNT-U5] A **whisk** is a utensil with several loops of metal wire at the head for stirring and beating ingredients.

wrap [N-COUNT-U15] A **wrap** is a thin piece of bread such as tortilla or pita, filled with a wide variety of ingredients.

FAST FOOD

Career Paths English: Fast Food is a new educational resource for fast food industry professionals who want to improve their English communication in a work environment. Incorporating career-specific vocabulary and contexts, each unit offers step-by-step instruction that immerses students in the four key language components: reading, listening, speaking, and writing. **Career Paths English: Fast Food** addresses topics including types of fast food service, common fast foods, cooking methods, customer service, and restaurant management.

The series is organized into three levels of difficulty and offers over 400 vocabulary terms and phrases. Every unit includes a test of reading comprehension, vocabulary, and listening skills, and leads students through written and oral production.

Included Features:

- A variety of realistic reading passages
- Career-specific dialogues
- 45 reading and listening comprehension checks
- Over 400 vocabulary terms and phrases
- Guided speaking and writing exercises
- Complete glossary of terms and phrases

The **Teacher's Guide** contains detailed lesson plans, a full answer key and audio scripts.

The **audio CDs** contain all recorded material.

Alan Seymour has worked in the food service industry for many years. Currently, he owns and manages a fast food franchise, where he is largely responsible for the everyday duties of operating the restaurant. Before working in management, he gained experience in multiple food service positions as a kitchen assistant, server, and delivery driver.



The **Digital** version of the book contains subject specific videos, instant feedback on all tasks and progress monitoring reports.



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